

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

- 1) (original) A frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2, comprising water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.05 to about 1.5 w/w% soluble dietary fibre and about 0.1 to about 5 w/w% of insoluble dietary fibre, about 0.1 to about 35 w/w% sweetener but no additional stabilisers or emulsifiers as herein defined.
- 2) (original) A frozen aerated product according to claim 1 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from fruits or vegetables.
- 3) (original) A frozen aerated product according to claim 2 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from one or more fruit purees, one or more vegetable purees or mixtures thereof.
- 4) (original) A frozen aerated product according to claim 1 comprising about 0.1 to about 1.2 w/w% soluble dietary fibre and about 0.2 to about 2 w/w% of insoluble dietary fibre.

- 5) (original) A frozen aerated product according to claim 1 comprising about 0.2 to about 1 w/w% soluble dietary fibre and about 0.3 to about 1 w/w% of insoluble dietary fibre.
- 6) (currently amended) A process for manufacturing a frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2, said frozen aerated product comprising water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.1 to about 35 w/w% sweetener, about 0.05 to about 1.5 w/w% soluble dietary fibre, about 0.1 to about 5 w/w% of insoluble dietary fibre but no additional stabilisers or emulsifiers, the process comprising the steps of:
- a) adjusting the pH of a fruit and/or vegetable puree to a value above the isoelectric point of any protein to be incorporated into the frozen aerated product,
 - b) producing a premix comprising any optional fat(if ~~used~~), milk solids not fat, sweetener and about 5 to about 80 w/w% of the pH adjusted fruit and/or vegetable puree and water,
 - c) homogenising and pasteurising the premix,
 - d) cooling the pasteurised premix,
 - e) adjusting the pH of the cooled premix to about 3.5 to about 5.2, and
 - f) freezing and aerating the homogenised premix to form the frozen aerated product.
- 7) (currently amended) A process according to claim ~~[[4]]~~6 wherein the pH of the fruit and/or vegetable puree is adjusted by the addition of base ~~for example sodium hydroxide~~.

- 8) (currently amended) A process according to claim [[4]]6 wherein the premix is produced by adding the milk solids not fat and the sweetener followed by the any optional fat (if-used) to the fruit and/or vegetable puree.
- 9) (currently amended) A process according to claim [[4]]6 wherein the pH of the cooled pasteurised premix is adjusted to a value in the range about 3.5 to about 5.2 by the addition of an edible acid.
- 10) (original) A process according to claim 9 wherein the edible acid is citric acid.
- 11) (original) A process according to claim 6 wherein the cooled pasteurised premix is held at about 0 to about 6°C for a period of between about 1 and about 24 hours before freezing.
- 12) (currently amended) A process for manufacturing a frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range about 3.5 to about 5.2 said frozen aerated product comprising water, 0 to about 20 w/w% fat, about 0.25 to about 20 w/w% milk solids not fat, about 0.1 to about 35 w/w% sweetener, about 0.05 to about 1.5 w/w% soluble dietary fibre and about 0.1 to about 5 w/w% insoluble dietary fibre but no additional stabilisers or emulsifiers, the process comprising the steps of:
- a) producing a premix comprising any optional fat (if-used), milk solids non fat, sweetener and water,
 - b) homogenising and pasteurising the premix,
 - c) cooling the pasteurised premix,

- d) adding fruit and/or vegetable puree containing sufficient soluble and insoluble fibre to provide the necessary soluble and insoluble fibre in the frozen aerated product, and
 - e) freezing and aerating the mixture to form the frozen aerated product
- 13) (original) A process according to claim 12 wherein the fruit and/or vegetable puree is homogenised before it is added to the pasteurised premix.
- 14) (currently amended) A process according to claim 12 wherein premix is produced by mixing the milk solids not fat and the sweetener and then adding the any optional fat-(if-used).
- 15) (original) A process according to claim 12 wherein the pH of the cooled pasteurised premix is adjusted to a value in the range about 3.5 to about 5.2 by the addition of an edible acid.
- 16) (original) A process according to claim 14 wherein the edible acid is citric acid.
- 17) (original) A process according to claim 12 wherein the cooled pasteurised premix is held at about 0 to about 6°C for a period of between about 1 and about 24 hours before freezing.